

WINES BY THE GLASS

WHITE (glass/bottle)

2023 Gustave Lorentz, Réserve, **Pinot Blanc**, Alsace, France | **14/55** 

2023 August Kessler, “R,” **Riesling** Kabinett, Rheingau, Germany | **12/45** 

2023 Matetic Vineyards, "EQ Coastal" **Sauvignon Blanc**, Casablanca Valley, Chile | **14/55** 

2023 Casa Magoni, "Manaz Blanco" **Viognier/Fiano**, Valle de Guadalupe, B.C., Mexico | **16/65**

2023 Presqu'île, **Chardonnay**, Santa Barbara County, California | **15/60** 

BUBBLES (glass/bottle)

NV Miguel Torres, “Estelado” **Brut Rosé**, Maule Valley, Chile | **12/45** 

NV Charpentier, “Tradition Brut” Vallée de la Marne, Champagne, France | **28/110** 

ROSÉ (glass/bottle)

2023 Paoloni, **Sangiovese** dry Rosé, Valle de Guadalupe, B.C., Mexico | **15/60**

2023 Château Les Mesclances, "Romane", Côtes de Provence, France | **15/60** 

RED (glass/bottle)

2017 Varner, “Los Alamos Vineyard” **Pinot Noir**, Santa Barbara County, California | **15/60** 

2021 Foxglove, **Zinfandel**, Paso Robles, California | **13/50** 

2023 Aborigen, "Incógnito" Valle de Guadalupe, B.C., Mexico (**Grenache, Cabernet, Tempranillo**) | **14/55** 

2020 La Rioja Alta, "Viña Alberdi" Reserva, Rioja. Spain (**Tempranillo**) | **15/60** 

2021 Bodegas Juan Gil Estate, **Red Blend** (**Cabernet, Monastrell, Syrah**), Jumilla, Spain | **14/55** 

Wines shown with this symbol  indicate producers which practice biodynamic, organic or sustainable agriculture in their vineyards.

SPIRIT FREE

Zen Margarita | DHOS blanco tequila, DHOS orange, agave, lime | **14**

Coco Loco | Ritual Zero Proof Rum, pineapple, lime, coconut, canella | **14**

Mango Chile Sparkler | Oaxacan pasilla, Ritual Zero Proof Whiskey, lime, mango puree, DHOS orange, Topo Chico, Tajin rim | **14**

Tequila y Tonic | DMC espresso, DHOS tequila, Three Spirit Livener, Lyre's Coffee Originale liqueur, tonic | **14**

COCKTAILS

OUR CLASSICS

Topolo Margarita | Espolón reposado tequila, Torres Orange Liqueur, sweetened lime juice. Shaken tableside | **15**

Blue Agave Margarita | Ojo de Agua blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | **15**

Mezcal Margarita | Mezcal Del Amigo, Grand Marnier, sweetened lime juice, Peychauds. Shaken tableside | **16**

Champagne Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetened lime juice & topped with Taittinger brut champagne | **18**

Splurge Margarita | El Tesoro añejo tequila, PF dry curaçao, Torres orange liqueur, agave, lime juice | **35**

The Bucktown | Montelobos espadín mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters | **16**

FRONTERA SEASONAL

Manzana y Manzano Spritz | Yola Pechuga, Alambique Serrano Oaxacan Rum, local cider, manzano chile agave, lime, Amargo Vallet, Topo Chico | **16**

Coco Picante | Union espadín mezcal, Real del Valle blanco (infused with jalapeños), Suze, coconut, lime | **16**

Tropical Highball 2.0 | Mijenta blanco tequila, Huana Mayan guanabana liqueur, Flamingo Riviera mango chili liqueur, Ritual Sister smoked pineapple, orgeat, lime, Topo Chico, Angostura | **16**

Maiz Old Fashioned | Prieto y Prieta Oaxacan whisky, Vago Elote mezcal, tamarind liqueur, oaxacan pasilla, bitters | **16**

BEER COCKTAILS

Banderita | Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal, Tecate | **10**

Chelada | Dos Equis lager, fresh lime juice, salted rim | **8**

Michelada | Dos Equis lager, housemade sangrita, Tajin rim | **8**

CARAFES SERVES 5 COCKTAILS

Spicy Papaya | Tequila Real Del Valle (infused with jalapeño), Del Amigo mezcal, Fruitful papaya, simple, fresh lime juice, Topo Chico | **65**

Jamaica Margarita | Ojo de Agua blanco tequila, Koch El Elemental mezcal, Campari, lime, Topo Chico | **60**

BEER

DRAFT

Dos Equis Lager | (Mexico) Lager **7**
Monopolio Lager Clara | Lager **7**

LOCAL BEERS

Off Color Brewing / Beer For Tacos (Chicago, IL) Gose | **8**

MEXICAN FAVORITES

Corona Light | Lager | **6.50**

Dos Equis Amber | Vienna-style lager | **6**

Pacifico | Pilsner | **6**

Tecate | Lager | **6**

Victoria | Vienna Lager | **6**

Modelo Especial | Lager | **6**

Monopolio IPA | IPA Especial | **7**

Corona Non-Alcoholic | Lager | **6.50**

COFFEE & TEA

Dark Matter Coffee Majomut | from Chiapas, Mexico | **2.5**

Cappuccino | **4.5**

Latte | **4.5**

Dark Matter Coffee Unicorn Blood Espresso | **4**

Rare Tea Cellars | Horchata Chai
•Mint Meritage • Chamomile Blossoms • Crema Earl Grey • Emperor's Dragonwell Green | **5.00**

Frothy Mexican Hot Chocolate | House-ground bean-to-cup Mexican chocolate steamed with hot milk | **5**

Chocolate Cappucino | DMC Unicorn Blood espresso and house-ground bean-to-cup chocolate steamed with hot milk | **5.50**

Café De Olla | Sweet coffee, spiced, fruity | **3.75**

Spiked Hot Chocolate | House-ground bean-to-cup chocolate steamed with hot milk. Choice of a pour of Abasolo Mexican whiskey, Espolón reposado tequila, or Montelobos espadín mezcal | **14**

SOFT DRINKS

Agua del Día | Daily fresh fruit water | **3.50**

Agua de Jamaica | Hibiscus tea | **3.50**

Limonada | Sparkling fresh-squeezed limeade | **3.50**

Iced Tea | Rare Tea Cellar Black Citron | **3.50**

Diet Coke | **2**

Mexican Coke | **4**

Topo Chico | 4 small | 6 large

Agua Piedra Sparkling or Still | **7**

WHERE OUR FOOD COMES FROM

We proudly serve handmade tortillas featuring organic corn from Mexico.

Our goal is to serve you seasonal sustainably raised vegetables, meat & poultry from local artisanal farms. Following the Monterey Bay Aquarium's Seafood Watch guidelines, we source only from sustainable fisheries.

VEGETABLES, BEANS The majority come from small local farms:

- *Nichols Farm* (Marengo, IL)
- *Spence Farm* (Fairbury, IL)
- *Three Sisters Garden* (Kankakee, IL)
- *Mighty Vine* (Rochelle, IL)
- *Snug Haven* (Belleville, WI)
- *Bayless Garden* (Chicago)
- *Iron Creek* (La Porte, IN)

FRUIT The majority comes from farms in Michigan:

- *Ellis Farm* (Benton Harbor, MI)
- *Klug Farm* (St. Joseph, MI)
- *Seedling Farm* (South Haven, MI)

PORK Antibiotic-free and pasture-raised by *Gunthorp Farms* (LaGrange, IN)

CHICKEN Miller Farms (Orland, IN)

GOAT Pasture raised from the Kilgus brothers at *Pleasant Meadows Farm* (Fairbury, IL)

BEEF Antibiotic free prime and choice *Creekstone Natural Black Angus* (KS)

 **FISH, SHELLFISH** This mark indicates that the listed seafood is rated green for environmental sustainability by Monterey Bay Aquarium's Seafood Watch. CHOICE Learn more at seafoodwatch.org.

CORN Non-GMO, heirloom corn for our hand-made tortillas comes from Oaxaca, Mexico, grown on family farms and made into masa for us by *El Popocatepetl*, (Chicago)

MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized): *Kalona SuperNatural* (Kalona, IA)

CHEESE

- Raw milk Jack and Colby from Jersey cows: Samuel Stoltzfus' *Meadow Valley* (Middlebury, IN)
- Farmstead goat cheeses, *Prairie Fruits Farm* (Champaign, IL)
- Cheddar, *Hook's* (Mineral Point, WI)

RICE Cahokia Rice, McClure, Illinois

EGGS are from *Little Farm on the Prairie* (Saunemin, IL)

OLIVE OIL is *Baja Precious* from northern Baja



DINNER | 2025

CEVICHES & RAW BAR

 **CLASSIC FRONTERA CEVICHE***
Pacific albacore (*trolling line*), lime, tomatoes, olives, cilantro, green chile | **20**

AGUACHILE DE SALMON*
Loch Duart Salmon, spicy-limey-herby “broth,” avocado, cucumber, jicama, serranos, onion & cilantro | **20**

CÓCTEL DE CAMARÓN*
Florida pink shrimp, tangy-spicy Mexican cocktail sauce, avocado, jicama, cucumber, cilantro, lime | **20**

CEVICHE TRIO*
Classic Frontera Ceviche, Cóctel de camarón, Aguachile de Salmon | **29**

 **OYSTERS*** (*farmed*)
Shucked to order. Tomatillo-habanero “miñoneta,” smoky chipotle-garlic salsa, fresh limes. Ask for today’s selection | **half 23 | full 45**

SEAFOOD TOWER*
One dozen oysters, Classic Frontera ceviche, Aguachile de Salmon, tomatillo-habanero “miñoneta,” smoky chipotle-garlic salsa, Mexican limes | **half 38 | full 70**

ANTOJITOS CLASSIC MEXICAN STARTERS

“ENCHILADAS” POTOSINAS
Guajillo-infused corn-masa turnovers (*spicy homemade fresh cheese filling*), guacamole, crema, Valentina hot sauce, rooftop ruby streaks | **15**

OUR FAMOUS TORTILLA SOUP
Dark broth with pasilla, smoked chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | **14**

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE
Crispy corn masa “turnovers” filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | **15**

SOPECITOS RANCHEROS
Crispy little corn masa “boats,” braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | **15**

FRONTERA’S CLASSIC QUESO FUNDIDO
Samuel’s artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | **15**

SMOKED CHICKEN TAQUITOS, GUACAMOLE
Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese | **16**

TAMALES DE ELOTE, ESQUITES FRITOS
Sweet corn tamales steamed in banana leaves, fried corn esquites (*butter, epazote, lime*), homemade crema & añejo cheese, smoky powdered chile (*guajillo, chipotle*) | **15**

GUACAMOLE & CHIPS
Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | **19**

VEGETABLES

BEET & CITRUS SALAD
Local golden & red beets, grilled orange, grapefruit, cascabel chile vinaigrette, Prairie Fruits Farm goat cheese, candied peanuts | **16**

COLIFLOR, CREMA POBLANA
Nichols Farm roasted cauliflower, pobano crema, gooey cheese | **13**

WOOD-GRILLED CORN ON THE COB
Green chile mayo, fresh cheese & cilantro **OR** red chile crema & añejo cheese | **6**

GRILLED BROCCOLI, SALSA MACHA
Grilled broccoli, cashew salsa macha (*red chile, cashew, roasted garlic, olive oil*), queso añejo | **13**

CRISPY EGGPLANT
Golden Bayless garden eggplant, sesame salsa negra, grilled knob onions, lime | **13**

FRONTERA SALAD
Bayless garden greens, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons | **16**

▪ add grilled chicken breast *| **8**

** These items are served, undercooked, cooked to order or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.*

MOLES & ENCHILADAS

ENCHILADAS DE MOLE
Handmade corn tortillas, Amish country chicken (*caramelized onions*), homemade mole poblano (*27 ingredients*), crunchy garnishes | **27**

POLLO EN MANCHAMANTELES
Grilled Amish chicken breast, mole manchamanteles (*ancho, almonds, peanuts, sweet spices, pineapple*), pickled Klug Farm peaches, queso añejo mashed potatoes, rooftop pac choy | **29**

ENCHILADAS DE CARNITAS
Just-made heirloom corn tortillas, pork carnitas-potato filling, roasted tomatillo sauce with chicharrón, homemade fresco cheese, seared rooftop turnips | **27**

ENCHILADAS DE FLORES
Fresh-made tortillas, local farm summer greens filling (*beet, dandelion, broccoli*), squash blossom cream (*güero chile*), farm fresh garnishes | **23**

TUESDAY, WEDNESDAY, THURSDAY SPECIAL
SHORTRIB, MOLE NEGRO
Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions | **48**

FROM THE GRILL

OAXACAN CARNE ASADA*
Red chile-marinated grilled prime ribeye steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole | **48**

CARNE ASADA BRAVA*
Habanero-marinated Creekstone Black Angus flank steak, salsa huevona (*hand-crushed roasted tomatoes & jalapeños*), sweet corn tamales (*crema, fresco cheese*), sliced grilled knob onions | **38**

 **TRUCHA, SALSA DEL TECHO***
Wood-grilled Idaho Riverance trout (*freshwater tanks*), warm salsa (*rooftop-grown tomatoes, local melon, habanero, lime*). Herby green-chile rice, Bayless garden basil | **35**

CAMARONES CON ESQUITES*
Red-chile grilled Florida pink shrimp, esquites featuring Three Sisters Farm sweet corn, chef Richard’s smoky-spicy mayo, grilled local green beans, añejo cheese | **36**

POC CHUC*
Yucatecan dish of grilled pork collar (*sour orange marinade*), local tomato slices, avocado, tangy-crunchy Napa cabbage. Roasted habanero salsa, black bean soup | **35**

SLOW COOKED

CARNITAS DE PATO
Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa | **40**

FRIDAY-SUNDAY SPECAIL
COCHINITA PIBIL
Slow-cooked Gunthorp Farm suckling pig (*achiote, in banana leaves*), rich pan juices, beans, rajas, pickled onions, habanero salsa | **46**

A 20% service charge will be added to each check
This is to insure a full and equitable salary for all our staff. No additional gratuity is necessary, but if we have exceeded your expectations, please feel free to leave a little more. It will be split between the service staff.

Please inform your server of ANY allergies (not every ingredient is listed)

Classic Mexican dishes vary from mild to spicy. We always have habanero salsa for you to add if you wish.

WOOD-GRILLED TACOS

TACOS ÁRABES
Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | **27**

CARNES AL CARBON PARA TACOS
Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, grilled shishitos, poblano rajas, beans, two salsas, guacamole | **27**

- **CREEKSTONE FLANK STEAK***
marinated in garlic & spices +5
- **CHICKEN BREAST**
marinated with fruit vinegar, spices and garlic
- **PORK COLLAR**
marinated with red chile adobo & caramelized pineapple

TRIO OF CARNES AL CARBON
Naturally raised Creekstone skirt steak, chicken breast & pork collar. Roasted poblanos, beans, guacamole, grilled knob onions, grilled shishitos. Heirloom Mexican corn tortillas | **69**

WOOD-GRILLED PORTOBELLO MUSHROOM FOR TACOS
Wood-grilled mushrooms marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano rajas, black beans, two salsas, guacamole | **24**

DESSERTS

BAYLESS GARDEN PASTEL DE TRES LECHES
Bay leaf tres leches cake, hoja santa ice cream, chocolate crumble, candied lemon verbena and mint | **15**

STRAWBERRIES & CREAM
Mexican chocolate crispy meringue, Klug Farm strawberries, strawberry swirl ice cream, Mexican vanilla whipped cream, bittersweet chocolate sauce | **15**

FLAN DE AGASTACHE
Bayless Garden anise hyssop Flan, marinated Klug Farm peaches (*xtabentún liqueur*), pinole cookie | **13**

CAJETA CARROT CAKE
Carrot cake (*local Nichols farm carrots*) layered with classic cream cheese frosting (*orange & canela*), homemade cajeta ice cream, carrot-ginger granita, marigolds | **15**

FRONTERA’S CHOCOLATE PECAN PIE
Kahlúa whipped cream | **15**

HOMEMADE ICE CREAM
Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (*goat milk caramel*) or bittersweet hot fudge | **10**

SIDES

- BEANS | 8**
- Traditional black with plantains
 - Modern black with garlic & crispy onions
 - Pintos with chorizo & bacon

FRIED SWEET PLANTAINS
Homemade crema & fresh cheese | **8**

GULF-STYLE WHITE RICE | 8

RUSTIC MASHED POTATOES
Añejo cheese | **8**

GRILLED KNOB ONIONS
Lime | **5**

GRILLED SHISHITO PEPPERS
Lime, coarse salt | **12**

JUST-MADE TORTILLA CHIPS & SALSAS
Three chile & roasted tomatillo | **7**

Frontera Grill
445 N Clark St Chicago
312.661.1434 rickbayless.com
@fronteragrill

Rick & Deann Bayless, proprietors
Richard James, chef
Javauneeka Jacobs, sous chef
Jennifer Jones-Enyart, pastry chef
Julianna Arquilla , general manager & spirits director
Belen Ramirez, Marilu Cristobal & Chad Torres, managers
Jill Gubesch, wine director